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Clam Chowder

6 ounces lean pork, diced
Butter, melted
2 cups diced onion
6 tablespoons flour
3 3-ounce cans minced clams with juice
2 cups water
3-1/2 cups diced potatoes
1 teaspoon thyme
2 cups whipping cream or half and half
Salt
Black Pepper
Tabasco or cayenne (optional)

Sauté pork in a 10-quart pan with tight fitting lid. Add enough butter to clam juice to make ½ cup. Stir flour into liquid and add diced onions. Cook 3 to 6 minutes. Watch carefully as it will burn easily. Add clams which have been spooned from the can, water, potatoes and thyme. Cover and simmer until potatoes are tender, about 20 to 30 minutes. Add heavy cream and simmer until well blended. Add salt and pepper to taste. You can even add a dash of Tabasco for a hotter taste.

Serves 6 folks